



# Application note - *rheology*

## Arteezyme 200P



Arteezyme 200P, a concentrated, baking xylanase has a positive effect on dough rheology

Alveograph values    P    L    W    P/L

Alveograph values	P	L	W	P/L
Control flour	62	93	192	0,67
Arteezyme 200P 20ppm	56	106	189	0,53
Arteezyme 200P 30ppm	50	111	188	0,45
Arteezyme 200P 50ppm	41	128	182	0,32

Chopin Alveograph is a well-know and world-wide recognized, leading rheology equipment used in measuring flour strength and quality. The dough is sheet and inflated to a bubble and the maximum values of P (pressure) and L (extensibility) are recorded at rupture time. The P/L ratio is a measure of flour extensibility; a low ratio means that the dough is more extensibility, wore workable and will bake better, bigger volume bread.

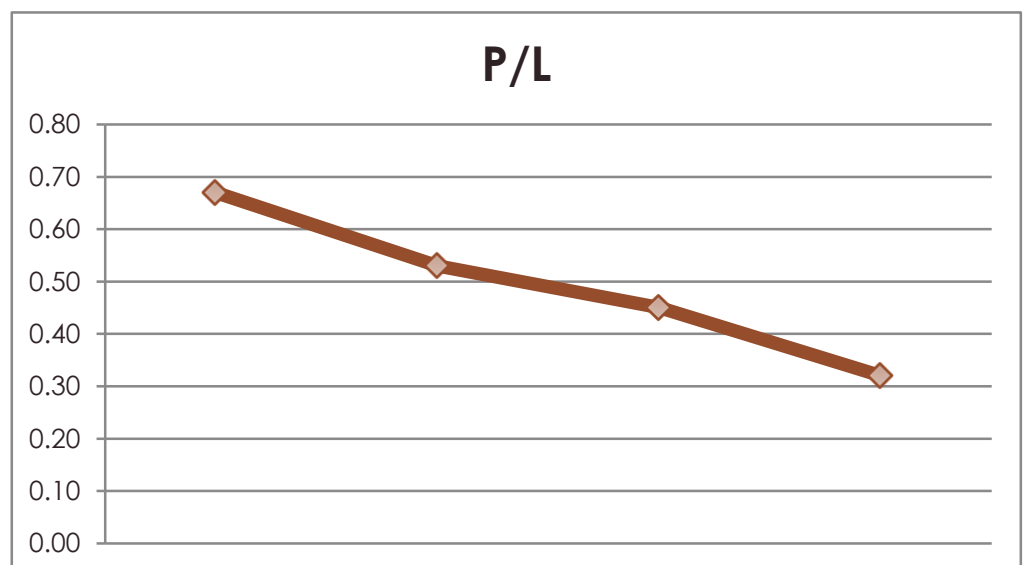
## facts

1

ARTEEZYME 200P is a concentrated, high performance baking xylanase

2

ARTEEZYME 200P improves flour extensibility. Reduced flour extensibility is an increasing problem for flour millers and 200P is a possible answer



Control flour    Arteezyme 200P 20ppm    Arteezyme 200P 30ppm    Arteezyme 200P 50ppm